

TSARINE

BRUT ROSÉ

COMPOSITION

34% Chardonnay

33% Meunier

33% Pinot Noir (predominantly from Les Riceys)

Dosage 8g/l

Minimum cellar ageing 24 months

Drinking temperature between 8°C and 10°C

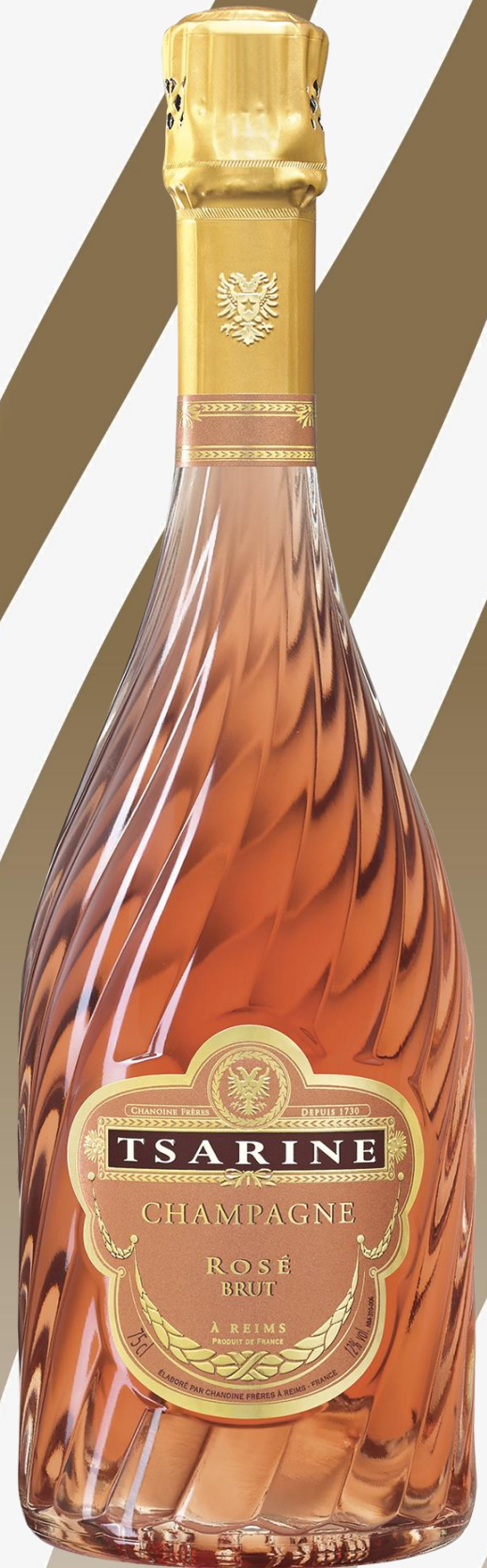
TASTING

The ruby pink aspect of this cuvée is striking due to its great depth and exquisite brightness.

A delicate effervescence of generous, lively bubbles transports this gourmet cuvée to new heights with merry enthusiasm.

Aromas and flavours combine in an aromatic whirlwind of red fruits, including notes of strawberry, redcurrant and blackcurrant. This elaborate balance gives the cuvée power and structure

The finish is long, tart and remarkably fresh. All senses are aroused.



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AWARDS

2021

Guide Hachette des Vins : 1 ★

2020

Sakura Japan Women's Wine Awards
– Double Gold Medal

The Champagne & Sparkling Wine World
Championships
– Gold Medal

Concours Mondial de Bruxelles
– Silver Medal

2018

Sakura Japan Women's Wine Awards
– Gold Medal

Guide Hachette des Vins : 1 ★
« excellent wine »

INSPIRATIONS

*As an aperitif accompanied by
baba ganoush while enjoying a
picninc concert*

*With a sea bream tartare
following a contemporary dance
performance*

*With small coloured macaroons
after a Zumba class*

DELICACY according to

Isabelle Teltier

